



PEPPER “ROASTED” PEACHES

- 3/4 cups sugar
- 1 vanilla bean, split, scraped
- 3 fresh Chilean peaches, peeled, quartered, and diced
- 2 tsp. ground black pepper

Place sugar in a dry pot over high heat and allow to caramelize with the vanilla bean. Stir with a rubber spatula. Once dark color is reached, add diced peaches and black pepper and allow to cook down until sugar has melted and peaches are just past al dente, approximately 10 minutes.

Chill and reserve.

PEPPER “ROASTED” PEACHES POUND CAKES

- 2 1/3 cups unsifted all-purpose flour
- 2 1/2 tsp. baking powder
- 1 3/4 cup plus 2 Tbs. sugar
- 2/3 cup sour cream
- 4 large eggs
- 1/4 cup peach liqueur or water
- 7 Tbs. melted butter
- 1 cup Caramel “Roasted” Pepper Peaches, well drained and chopped
- 1 1/2 cups unsifted confectioners’ sugar
- 1/2 to 1 tsp. peach liqueur or water

Preheat oven to 350°F

Grease and flour 8 mini loaf pans (4 by 2 inches, 1 3/4 inches deep). Sift flour and baking powder; set aside.

In the small bowl of an electric mixer, beat the sugar, eggs, sour cream, and peach liqueur on high speed until smooth. Add the sifted flour and baking powder and beat just until combined. Stir in the melted butter and chopped peaches. Divide batter among prepared pans.

Bake in preheated oven about 25 minutes. Cool in pans on a wire rack about 5 to 10 minutes. Remove from pans and cool completely. When cool, combine the confectioners’ sugar and as much of liqueur as necessary to make a thick glaze. Divide glaze onto the cakes and spread to cover the tops. Cut each cake into 6 slices. Arrange 4 slices on a plate and garnish with the remaining Caramel-Pepper Peaches.

Makes 24 portions



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